

Everyday Healthy! Everyday Delicious!

From the Kitchen of Janice Feuer Haugen

Savory Roasted Tomato and Pesto Puff Pastry Tart

Makes 25 1½ –inch squares as an hors d'oeuvres; and, 6 3 x 4½ inch rectangles to serve 2-3 as a light meal

Active time: 15 minutes

Total time: 40-45 minutes

1 sheet of frozen puff pastry, defrosted overnight in the fridge (or 40 minutes at room temperature)

1/3 cup pesto, i.e. [Pesto Genovese](#), [Arugula Pesto](#) or other pesto of your choice

1 recipe Slow Roasted Tomatoes, or 6-8 fresh tomatoes, such as [Campari tomatoes](#)

¼ - 1/3 cup crumbled fresh goat cheese or feta, or even shaved Parmesan or [Pecorino Romano](#)

¼ teaspoon fresh thyme leaves if using fresh tomatoes

1. Preheat the oven to 375 degrees.
2. Unroll the sheet of pastry and place it on a parchment paper-lined baking pan.
3. Here's the classic way to finish the edges of puff pastry. Use the little finger of your left hand and the back side of a paring knife (held in your right hand) to scallop all around the outer edge of the pastry.
4. Use a paring knife to lightly score the inside of the tart 1/3 inch all around.
5. Use the tines of a fork to dock the inside of the tart.
6. Spread the inside of the tart (within the score lines) with a thin, even layer of pesto.
7. Cover the pesto with slow-roasted tomatoes, cut side up so the fresh herbs and garlic show.
8. Dot with the crumbled soft goat cheese. Alternatively, core the fresh tomatoes and cut ¼ inch thick slices (about 5 slices per tomato depending upon their size). Overlap these slices as the tomatoes will shrink while they cook in the oven. Sprinkle with the goat cheese and the fresh thyme leaves.
9. Refrigerate the tart until you are ready to bake it.
10. Bake the Roasted Tomato and Pesto Puff Pastry Tart for about 35 minutes. The pastry should be a beautiful deep golden brown.
11. Remove the tart from the oven and let it cool slightly before cutting with a serrated knife. Serve hot or at room temperature.